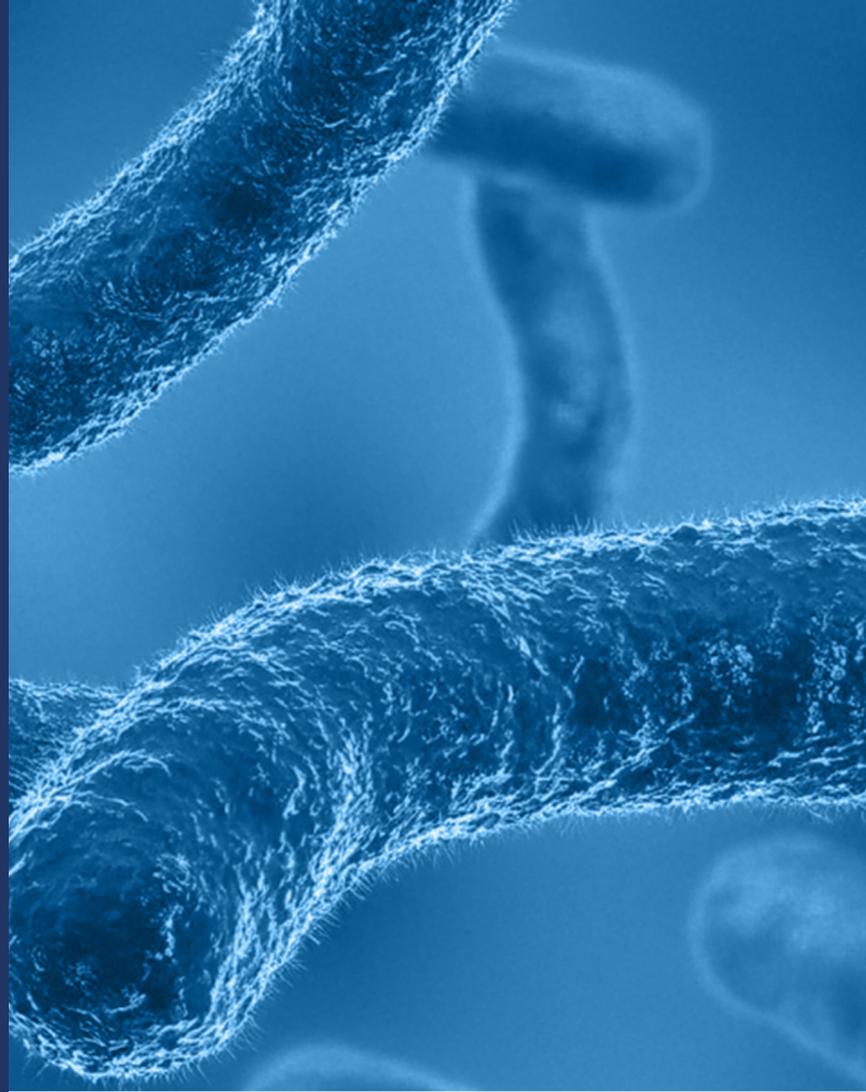


Listeria Roundtable: Outbreaks, Outreach, and Outlooks

The webinar will begin shortly.
Thank you for your attendance!



Listeria Roundtable: Outbreaks, Outreach, and Outlooks

Panel Chair:

- Deb Smith, Global Hygiene Specialist, Vikan

Expert Panel Members:

- Dr. John Butts, Industry veteran
- Catherine Cosby, Director of Food Safety, Kroger
- Leigh Tinkler, Divisional Technical Manager, Cranswick
- Nicola Wilson, Group Microbiologist, Samworth Brothers
- Dr. Dale Grinstead, Retired Sr. Technology Fellow, Diversey
- Dr. Jack Burnett, North American Hygiene Specialist, Vikan



Webinar Housekeeping

- The presentations will last about 15 minutes.
- This will be followed by a roundtable session with our panel experts. Please submit your questions via the Q&A box.
- We will reach out after the webinar to answer any questions we do not address during the session.
- The webinar will be recorded, and we will send you the recording in a few days via email.





Introducing
Dr. Jack Burnett



About Vikan



Vikan is the world's leading supplier of hygienic cleaning tools for the food and beverage industry and other hygiene-sensitive environments.

For more information, visit us at vikan.com



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EU Listeria Update: Our Panel of Experts



John
Butts



Catherine
Cosby



Leigh
Tinkler



Nicola
Wilson



Dale
Grinstead



Jack
Burnett



Deb
Smith

US Listeria Update:

FSIS response to Boar's Head outbreak

- Immediate measures taken
 - Suspension of operations
 - Comprehensive review of all Boar's Head facilities
 - Review of FSIS oversight practices
- Key findings from review:
 - Inadequate sanitation (condensation, product residue)
 - Structural problems allowing Listeria harborage
 - Ineffective monitoring and response to positive findings

Review of the Boar's Head *Listeria monocytogenes* Outbreak January 2025

This report summarizes the U.S. Department of Agriculture (USDA) Food Safety and Inspection Service's (FSIS) initial findings and recommendations for improvements in the wake of a large outbreak of *Listeria monocytogenes* (*Lm*) illnesses that occurred between May and November 2024 and was linked to liverwurst produced at a Boar's Head facility in Jarratt, VA (M12612).

During July 2024, FSIS worked closely with public health partners to investigate and identify the source of the outbreak. FSIS then moved rapidly to notify the public, ensure all potentially contaminated product was removed from commerce, suspend inspection, and prevent any additional contaminated product from entering commerce.

Once the immediate public health threat had been addressed, FSIS began a thorough review of the outbreak to identify potential contributing factors and evaluate potential regulatory responses. FSIS conducted extensive document reviews and in-person assessments at M12612 and all FSIS-regulated establishments owned and operated under the Boar's Head Provisions Corporate umbrella. The document reviews encompassed 2022 through 2024 and included FSIS-generated inspection records, memoranda, and microbial testing results, as well as establishment programs, procedures, microbial testing results, corrective actions, and findings from Boar's Head's internal investigation at M12612. FSIS also sent investigators to each of these establishments to conduct in-depth Food Safety Assessments (FSA), including targeted environmental and product microbial testing.



US Listeria Update:

New FSIS Listeria testing requirements

- FSIS Notice 50-24 (December 2024)
- Implementation date: Jan. 17, 2025
- Key change: testing for non-Lm Listeria species in addition to Lm
- Applies to:
 - RTE meat and poultry product samples
 - Food contact surface samples
 - Environmental non-food contact surfaces

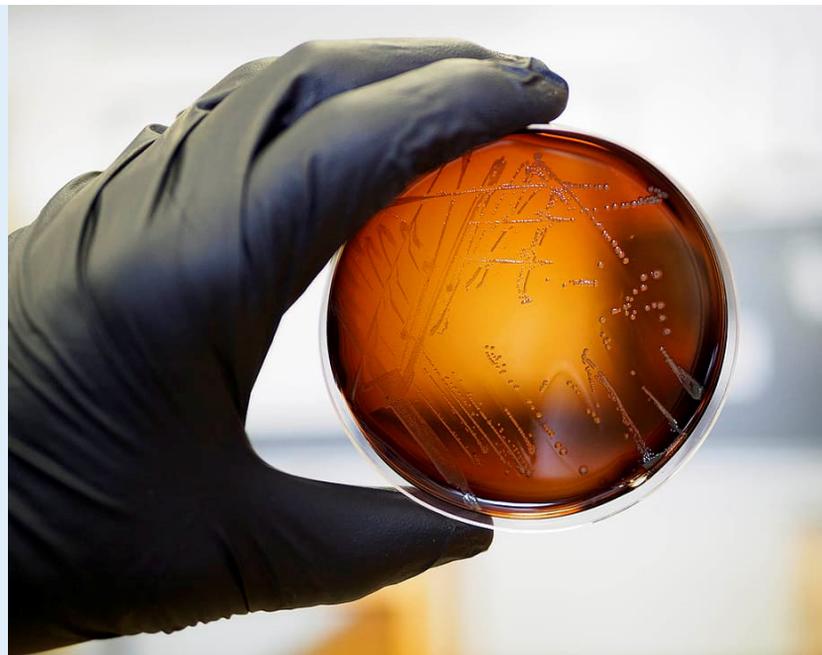
UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE WASHINGTON, DC		
FSIS NOTICE	50-24	12/20/24
FSIS TESTING FOR NON-LISTERIA MONOCYTOGENES LISTERIA SPECIES		
NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL JANUARY 17, 2025		
I. PURPOSE		
A. This notice instructs inspection program personnel (IPP) at establishments that prepare, process, or import ready-to-eat (RTE) meat, poultry or egg products to notify the establishments that starting on January 17, 2025, FSIS is changing its laboratory method to include testing for non- <i>Listeria monocytogenes</i> Listeria species (non- <i>Lm Listeria</i> spp.) in all sampling projects that currently test for <i>Listeria monocytogenes</i> (<i>Lm</i>). This notice applies to all sampling projects that currently test product, food contact surface, or environmental non-food contact surface samples for <i>Lm</i> .		
B. This notice also instructs IPP on the actions to take in response to a non- <i>Lm Listeria</i> spp. positive in a RTE meat, poultry, or egg product sample, including samples of imported RTE meat, poultry, or egg products.		
C. This notice also instructs Enforcement, Investigations and Analysis Officers (EIAOs) on the actions to take in response to a non- <i>Lm Listeria</i> spp. positive in a RTE meat or poultry product, food contact surface, or non-food contact surface environmental sample.		



US Listeria Update:

New FSIS listeria testing reporting and response requirements:

- How results are reported
 - Both Lm and non-Lm Listeria spp. results reported simultaneously
 - Non-Lm positive but Lm negative = “acceptable”
 - Specific Listeria spp. identified where possible



US Listeria Update:

New FSIS Listeria Testing Reporting and Response Requirements

- Required establishment responses:
 - Corrective actions per 9 CFR 416.15 even for non-Lm positives
 - Restore sanitary conditions through intensified cleaning
 - Follow-up testing recommended but not required

PART 416—SANITATION

Sec.	
416.1	General rules.
416.2	Establishment grounds and facilities.
416.3	Equipment and utensils.
416.4	Sanitary operations.
416.5	Employee hygiene.
416.6	Tagging insanitary equipment, utensils, rooms or compartments.
416.11	General rules.
416.12	Development of sanitation SOP's.
416.13	Implementation of SOP's.
416.14	Maintenance of Sanitation SOP's.
416.15	Corrective Actions.
416.16	Recordkeeping requirements.
416.17	Agency verification.

US Listeria Update:

IPP verification responsibilities:

- Follow-up on non-Lm positive results:
 - Verify establishment corrective actions
 - Issue NR if sanitary conditions not restored
- Monitor for trends:
 - Repeated non-Lm findings indicate a systemic issue
 - May trigger Food Safety Assessment (FSA) or Hazard Analysis Verification (HAV)



US Listeria Update:

Enhanced FSIS oversight:

- Weekly verification of Lm-related risk factors at all RTE facilities
- Prioritized FSAs at Alternative 3 RTE facilities
- Improved inspector training on recognizing systemic issues
- Standardized protocols for FSA follow-up



US Listeria Update:

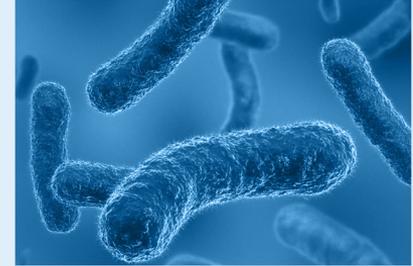
FSIS long-term measures

- Comprehensive review of Listeria Rule via NACMCF
- Potential enhancements to RTE sampling programs
- Consideration of mandatory *Listeria spp.* testing by establishments
- Expanded sampling beyond finished product
- Evaluation of current sampling algorithms and frequency

EU Listeria Update:

Background:

- Regulation (EC) No. 2073/2005: on microbiological criteria for foodstuffs
 - Criteria set for specific micro-organisms in specific food categories, at a specific stage, including sampling, limits, and analysis
 - Includes criteria for *Listeria monocytogenes* in RTE foods, due to high mortality rate (>*18%)

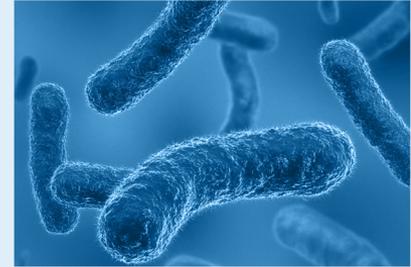


*EU One Health Zoonoses report, 2022

EU Listeria Update:

Background:

- EC Regulation 2073/2005 – criteria for *L. mono*
 - 1.1 RTE foods intended for infants and special medical purposes
 - 1.2 RTE Foods able to support the growth of *L. mono*
 - 1.3 RTE foods unable to support the growth of *L. mono*.



EU Listeria Update:

Background:

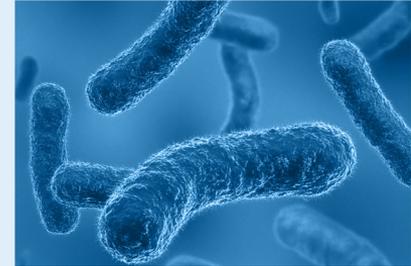
- EC Regulation 2073/2005
 - 1.2a (RTE foods able to support growth *L. mono*)
 - 100 CFU/g during shelf life – if FBO **is able** to demonstrate that product will not exceed this limit
- OR
- 1.2b
 - Not detected in 25g before food has left the immediate control of the FBO – if FBO **is not able** to demonstrate that product will not exceed 100 CFU/g during its shelf life



EU Listeria Update:

Background:

- *Cold-smoked trout and salmon produced in Estonia found to be the source of *L. mono* outbreak.
- *Affected 22 people in five countries since 2014.
- *L. mono* detected in samples at retail level - products recalled
- But producer (FBO) challenged Estonian authorities

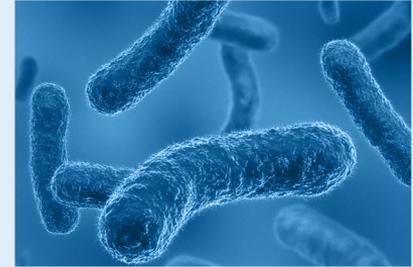


*EFSA – 4th June 2019: [Multi-country outbreak of Listeria monocytogenes linked to cold-smoked fish | EFSA](#)

EU Listeria Update:

Background:

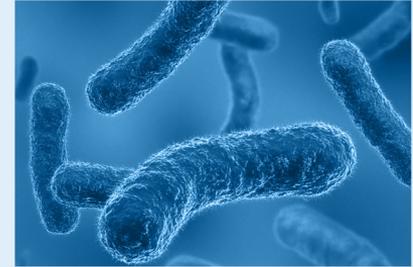
- Argued that they had met the criteria for 1.2b
 - FBO was **unable** to demonstrate that *L. mono* would not exceed 100cfu/g throughout its shelf life **BUT**
 - *L. mono* was not detected in 25g before it left their immediate control.
 - Legislation did not set a limit for *L. mono* in samples taken after they had left the FBO



EU Listeria Update:

Background:

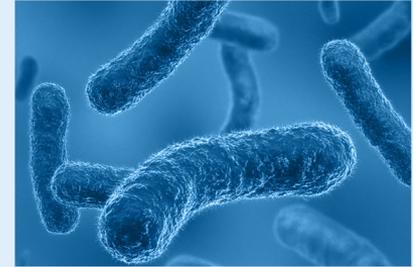
- Case referred to the European Court of Justice (ECJ) – ruled in favour of the FBO
- Current criteria do not cover a situation where presence of *L. mono* is detected in product already on the market AND where the FBO is unable to demonstrate *L. mono* will not exceed 100 CFU/g during shelf-life.



EU Listeria Update:

Background:

- *From 1st July 2026 EC Regulation 2073/2005
 - 1.2a
 - 100 CFU/g during shelf life – if FBO **is able** to demonstrate that product will not exceed this limit
- Only if the Competent Authority does not accept the FBOs' shelf-life basis, will FBOs need to demonstrate
- 1.2b
 - Not detected in 25g in products placed on the market **during their shelf life.**

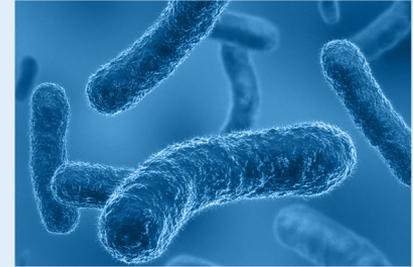


*For EU Member States & jurisdictions applying EU law (e.g., Northern Ireland)

EU Listeria Update:

Other new relevant EU legislation:

- Regulation (EU) 2025/179
 - At food and feed businesses implicated in a foodborne illness outbreak, Competent Authorities within *Member States must collect **pathogen isolates for Whole Genome Sequencing (WGS) and transmit these results to the European Food Safety Authority (EFSA)
 - Will be applied 23 August 2026



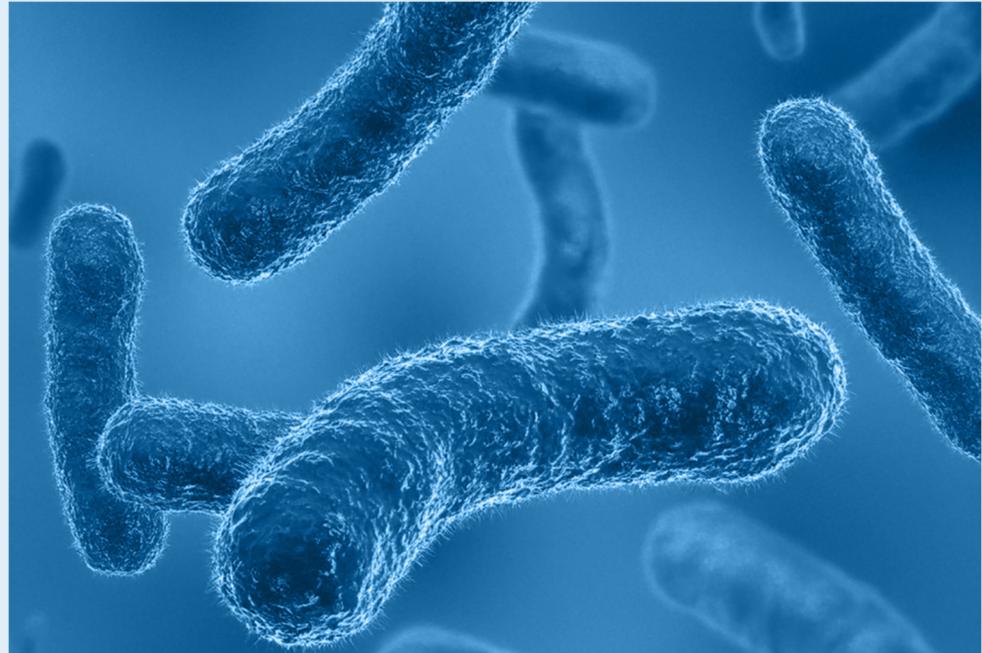
*For EU Member States & jurisdictions applying EU law (e.g., Northern Ireland)

***S. enterica*, *L. monocytogenes*, *E. coli*, *C. jejuni*, *C. coli*

Listeria Update:

Implications:

- Impact on FBOs?
- Impact on test laboratories?
- Impact on food safety?



Further information and support



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Vikan's Food Safety Webinar Series

What's next?



Topic:

Foreign Body Control

Date & Time:

23 October 2025

3 p.m. CEST (9 a.m. EST)

Presenter:

TBA